

Listing of the Claims

This listing of claims will replace all prior versions, and listings, of claim in the application:

1. (previously presented): A flavor-enhancing oil comprising:
 - a) at least one liquid edible oil;
 - b) 1.5 to 2.2% by weight of a matrix-forming material comprising silicon dioxide;
 - c) a flavor-enhancing amount of at least one water-soluble particulate flavor enhancer, wherein said water-soluble particulate flavor enhancer is dispersed throughout said edible liquid.
2. (previously presented): The flavor enhancing oil of Claim 1, wherein said water soluble particulate flavor enhancer comprises at least one nucleotide flavor enhancer.
3. (previously presented): The flavor enhancing oil of Claim 1, wherein said water soluble particulate flavor enhancer comprises at least one amino acid flavor enhancer.
4. (original): The flavor enhancing oil of Claim 2 wherein said nucleotide flavor enhancer is selected from the group consisting of disodium guanylate, disodium inosinate, and mixtures thereof.
5. (original): The flavor enhancing oil of Claim 3 wherein said amino acid flavor enhancer comprises MSG.
6. (original): The flavor enhancing oil of Claim 4, wherein the ratio of disodium guanylate to disodium inosinate is between about 1:0 to about 0:1.
7. (previously presented): The flavor enhancing oil of Claim 5, further comprising disodium guanylate and disodium inosinate, wherein the ratio of disodium guanylate to disodium inosinate is between about 1:0 to about 0:1.

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8. (original): The flavor enhancing oil of Claim 6 wherein the ratio of disodium guanylate to disodium inosinate is between about 1:0 to about 0.5:0.5.

9. (original): The flavor enhancing oil of Claim 7 wherein the ratio of disodium guanylate to disodium inosinate is between about 1:0 to about 0.5:0.5.

10 - 11 (canceled)

12. (original): The flavor enhancing oil of Claim 1, wherein said water-soluble particulate flavor enhancer has an average particle size of less than about 30 microns.

13. (original): The flavor enhancing oil of Claim 1, wherein said water-soluble particulate flavor enhancer has an average particle size of less than about 20 microns.

14. (original): The flavor enhancing oil of Claim 1, wherein said water-soluble particulate flavor enhancer has an average particle size of less than about 10 microns.

15 - 20 (canceled)

21. (new): A method for preparing a flavor enhancing oil, comprising the steps of:

a) adding from 1.5% to 2.2% of a matrix-forming material comprising silicon dioxide to an edible oil base;

b) mixing the oil and silica of step a until the silicon dioxide is completely dispersed in the oil;

c) homogenizing the completely dispersed silicon dioxide and oil mixture of step b;

d) cooling the homogenized silicon dioxide and oil mixture to a temperature in the range from 70°F to 80°F; and

e) mixing a flavor enhancing amount of one or more particulate, water soluble flavor enhancers into the cooled, homogenized silicon dioxide and oil mixture;

wherein the particulate water-soluble flavor enhancers remain suspended in the oil.

22. (new): The method of claim 21 wherein the water-soluble particulate flavor enhancers comprise at least one nucleotide flavor enhancer.

23. (new): The method of claim 22 wherein the nucleotide flavor enhancer is selected from the group consisting of disodium guanlyate, disodium inosinate, and mixtures thereof.

24. (new): The method of claim 21 wherein the water-soluble particulate flavor enhancers comprise at least one amino acid flavor enhancer.

25. (new): The method of claim 24 wherein the amino acid flavor enhancer comprises MSG.

26. (new): The method of claim 21 wherein the water-soluble particulate flavor enhancer comprises at least one nucleotide flavor enhancer and at least one amino acid flavor enhancer.

27. (new): The method of claim 21 wherein the water-soluble particulate flavor enhancer has an average particle size of less than 30 microns.

28. (new): A flavor enhancing oil prepared by the process of claim 21.